



## Good practice for insect control in restaurants



In the restaurant business you can't have both pests and customers. One or the other must go. But it's also true that we can't have a cavalier attitude about applying insecticides where food is prepared, stored, or eaten.

- Your service should be IPM-based, with a strong emphasis on prevention of insect pests.
- Conduct thorough inspections at every service visit to discover insect pests before they spread through the facility. Identify and document any conducive conditions that may contribute to insect problems.
- Inspect outside the restaurant as well as inside at every service visit during warm weather. Many pest problems originate there, especially flies and ants. Always inspect dumpsters.
- Use or recommend mechanical and other nonchemical measures when possible to prevent or control pests. Examples include pest exclusion (door sweeps, silicone and sealing, air doors), insect light traps (ILTs) and cleaning drains with steam or enzyme cleaners.
- If insecticides are needed, only use products labelled for use in food handling facilities. When treating "food areas" follow the instructions on the label specific for application in these sites.
- Prepare the treatment site by seeing that all food is removed or covered. Work surfaces, shelving, food machinery, floors and drains should be cleaned before application. Trash and garbage should be removed.
- Never apply pesticide directly to food or surfaces where food is handled. Take precautions to avoid pesticide drift onto food areas. Use baits, low pressure, crack and crevice application, or void injection.
- When applying gel baits, wipe up any excess bait or bait that drips onto surfaces. Don't apply gel baits to areas that are frequently washed or to any surface that may get hotter than 35° C. In areas that are wet, greasy, or dusty, substitute containerized bait stations for gel bait.
- Make sure that food prep surfaces and other food areas are washed down according to label directions after treatment.
- Keep detailed records, especially those related to (1) the pesticides you apply-what, where, when, and how much and (2) your reports on conducive conditions and your recommendation for their correction.

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**PMA COURSES ARE ACCREDITED  
BY DEPARTMENT OF  
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FET REGISTRATION NO: 2012/  
FE07/001

#### PEST CONTROL TRAINING ACADEMY / SCHOOL

##### Professional Services Offered:

training of pest control operators | practical assessments of pest control operators | mentoring of pest control operators | supervision of trainee pest control operators | pest control helpline | pest identification service | food safety / HACCP training and auditing | food safety / PRP registers | ISPM 15 training and certification | green pest management / control | pest management operations manuals